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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Application of: Hettiarachchy et al.

Serial No.: 10/657,692

Art Unit: 1645

Filed: September 8, 2003

Examiner: To be Assign

For: Organic Acids Incorporated Edible
Antimicrobial Films

Atty Docket No.: UAF-102-24

**INFORMATION DISCLOSURE STATMENT
UNDER 37 C.F.R. § 1.56 AND § 1.97**

Mail Stop Patent Application
Commissioner for Patents
P.O. Box 1450
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Sir:

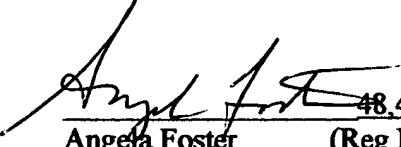
In accordance with the duty of disclosure under 37 C.F.R. § 1.56 and § 1.97 to inform the Patent and Trademark Office of all references coming to the attention of each individual associated with the filing or prosecution of the subject application, which are or may be material to the patentability of any claim of the application, Attorney for Applicants hereby directs the Examiner's attention to the references (A1-A30) listed on the attached PTO 1449 Form

Identification of the above-listed references is not construed as an admission of Applicants or Attorney for Applicants, that such references are available as "prior art" against the subject application. Applicants request that the Examiner record in the file history of the above-captioned application.

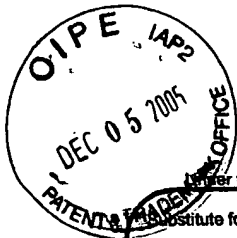
Pursuant to 37 C.F.R. § 197, since the enclosed Information Disclosure Statement and references are being filed prior to any Official Action, no fee is due. Thank you for your assistance in the matter.

Respectfully submitted,

Date: December 5, 2005


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PTO/SB/08B (07-05)

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Substitute for form 1449/PTO

**INFORMATION DISCLOSURE
STATEMENT BY APPLICANT**

(Use as many sheets as necessary)

Complete if Known

Application Number	10/657,692
Filing Date	September 8, 2003
First Named Inventor	Navam S. Hettiararchchy
Art Unit	1645
Examiner Name	To be Assigned
Attorney Docket Number	UAF-102-21

Sheet	1	of	3
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NON PATENT LITERATURE DOCUMENTS

Examiner Initials*	Cite No. ¹	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T ²
	A1	Altekruse, S.F. et al., 1994 Food-borne infections in individuals with human immunodeficiency virus. South Med. J. 87:169-173	
	A2	Misubu, B., et al., 1993 Serological evidence of previous Campylobacter jejuni infection in patients with the Guillain-Barre syndrome. Ann. Intern. Med. 118:947-953	
	A3	Torres, J.A. 1994 Edible films and coatings from proteins. In Hettiararchchy, N.S., Ziegler, G.R., Eds. Protein functionality in food systems. pp. 467-507	
	A4	Ariyapitipuri et al. 1999 Microbial shelf life determination of vacuum-packaged fresh beef treated with polylactic acid, lactic acid, and nisin solutions. J. Food Prot. 62(8)	
	A5	Ayres et al., 1999 Effect of permeabilizers on antibiotic sensitivity of Pseudomonas aeruginosa. Letters in Applied Microb. 28:13-16	
	A6	Boussouel et al. 1999 Response Surface Methodology, an approach to predict the effects of a lactoperoxidase system, Nisin ... J. Appl. Microbiol. 86:642-652	
	A7	Brackett, R.E. 1999 Incidence, contributing factors, and control of bacterial pathogens in produce. Post Harvest Biol. Tech. 15:305-311.	
	A8	Brody, A.L. 2002 IFT Annual Meeting & IFT Food Expo Preview, Packaging, Food Tech. 56(5):112-115	
	A9	Brody, A.L. 2001 Produce and Technology, Packaging. Food Tech. 55:104-105	
	A10	Cagri et al. 2001 Antimicrobial, mechanical and moisture barrier properties of low pH whey based edible films containing p-Aminobenzoic or sorbic acids. J. Food Sci. 66(6):865	

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		Art Unit	1645
		Examiner Name	To be Assigned
Sheet 2 of 3	Attorney Docket Number	UAF-102-21	

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	A11	Cherrington et al. 1991 Short-chain organic acids at pH 5.0 kill E. coli and Salmonella spp. without causing membrane perturbation. J. Appl. Bacteriol. 70:161-165	
	A12	Cherry, J.P. 1999 Improving the safety of fresh produce with antimicrobials. Food Tech. 53(11):54-58	
	A13	Chien 1999 Food preservatives organic acids and esters. Food Industries 24(8):16-22	
	A14	Cutter et al. 1995a Treatments with nisin and chelators to reduce Salmonella and E. coli on beef. J. Food Protection 57(9):1028-1030	
	A15	Cutter et al. 1995b Population reduction of gram-negative pathogens following treatments with nisin and chelators under various conditions. J. Food Protection 58:977-983	
	A16	Fanbg et al. 2000 Effects of chelators, organic acid and storage temperature on growth of E. coli 0157:H7 in ground beef ... J. Food and Drug Analysis 8(3):187-194	
	A17	Farid et al. 1998 Organic acid dipping of catfish fillets: Effects of color, microbial load and Listeria monocytogens. J. Food Prot. 61(11)1470-1474	
	A18	Farber et al. 1991 Listeria monocytogens, a food-borne pathogen. Microbial Reviews 55:476-511	
	A19	Good, H. 2002 Solving color measurements challenges of the food industry. Junterlab http://www.hunterlab.comWhatsNew/Food%20Industry.pdf accessed June 28, 2003.	
	A20	Han, J.H. 2000 Antimicrobial food packaging. J. Food Tech. 54(23):56-65	

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	A21	Ingram et al 1995 The preservation action of acid substances. Food Chem. Ind. 42:1154-1160	
	A22	Lerthangkul et al 1996 Edible coating effects on post harvest quality of green bell peppers. J Food Sci. 61(1):176-179	
	A23	Miller et al 1996 Sporostatic, sporocidal and heat sensitizing action of malic acid against spores of proteolytic Clostridium botulinum. J. Food Prot. 59(2):115-120	
	A24	Padgett et al. 1998 Incorporation of food-antimicrobial compounds into biodegradable packaging films. J. Food Prot. 61(10):1330-1335	
	A25	Phillips, C.A. 1999 The effect of citric acid, lactic acid, sodium, citrate and sodium lactate, alone and in combination with nisin ... Letter in Appl. Microb. 29:242-428	
	A26	Rhim et al. 2000 Solubility, tensile and color properties of modified soy protein films. J. Agric. Food Chem. 48:4937-4941	
	A27	Richards et al. 1995 Activity of p-aminobenzoic acid compared with other organic acids against selected bacteria. J. Appl. Bact. 78(3):209-215	
	A28	Roe et al. 1998 Perturbation of anion balance during inhibition of growth of E. coli by weak acids. J. Bact. 180:767-772	
	A29	Sirugusa et al. 1993 Inhibition of Listeria monocytogens, Salmonella Typhimurium and E. coli 0157:H7 on beef ... J. Food Safety 13(2):147-158	
	A30	Zhuang et al. 1996 Inactivation of Salmonella montevideo on tomatoes by applying cellulose-based edible films. J. Food Prot. 59(8):808-812	

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